



DINNER 4-9PM (10PM ON FRI & SAT)

TUESDAY: FISH AND CHIPS 1 PC~20 2 PC~28

CRISPY BEER BATTERED LOCAL LINGCOD, COLESLAW, TARTAR, HOUSE CUT FRIES

ALL 20oz PINTS ~6.75 ALL WINES BY THE GLASS 6oz ~10 9oz ~14.75

CHEF'S 3 COURSE DINNER

MAIN COURSE ~35 3 COURSE ~58

STARTER

NEW ENGLAND CHOWDER

CREAMY CHOWDER WITH SCALLOPS & CLAMS

OR

ROASTED CAULIFLOWER

LOCAL FLOWERING CAULIFLOWER, CRISPY PROSCIUTTO, CAPERS, LEMON THYME VIN

MAIN

ALBACORE TUNA NIÇOISE

SEARED LOCAL TUNA, ROMAINE, OLIVES, RED ONION, GRAPE TOMATO,
GREEN BEANS, FINGERLING POTATOES, HARD BOILED *FARMER BEN'S* EGG,
TARRAGON-MUSTARD VINAIGRETTE

BURROWING OWL MERLOT OKANAGAN VALLEY 65 BOTTLE

DESSERT

STRAWBERRY CHEESECAKE BREAD PUDDING

FRENCH VANILLA ICE CREAM & CARAMEL SAUCE

OR

FRENCH SILK PIE

WHIPPED CREAM & MALDON SALT

BEERS ON TAP TODAY

20oz PINTS ~ 9.5 10oz HALF PINT ~ 5.75

GERMAN PILSNER ~5% FARM COUNTRY, LANGLEY

HELLES LAGER ~4.9% CATEGORY 12, SAANICHTON

RAZAMANAZ RASPBERRY SOUR ~3% DRIFTWOOD, ESQUIMALT

ISLAND TIME GRAPEFRUIT RADLER ~3.5% LONGWOOD, NANAIMO

COLD SNAP KOLSCH ~5% PHILLIPS, VICTORIA

WHITE BARK WITBIER ~5% DRIFTWOOD, ESQUIMALT

DOWN EASY PALE ALE ~5% HOYNE, VICTORIA

BROKEN ISLANDS HAZY I.P.A ~6% VANCOUVER ISLAND BREWERY, VICTORIA

RAISED BY WOLVES I.P.A ~7% DRIFTWOOD, ESQUIMALT

BOTTLES & TINS

DARK MATTER 650ML~14 HOYNE PILSNER 650ML~14 FAT TUG IPA 650ML~14

GUINNESS 440ML~10.5 PERONI LAGER 330ML~9.5 BREAKTHRU (GF) PILSNER 473ML~10.5 CAT 12

NON BOOZY BEERS

HEINEKEN '0' 330ML~8.5 IOTA PALE ALE 355ML~7.75 PHILLIPS 0.5%

DRY SIDE OF THE MOON I.P.A 473ML~9.5 BRASS MONKEY 0.4%

CIDER

473ML CANS FROM THE SUNSHIE COAST

BRICKERS DRY APPLE 5.4%~12.5 BRICKERS FRAMBOISE RASPBERRY & APPLE 6.4%~13

<u>SPARKLING</u>	6oz / 9oz / BTL	<u>ROSÉ</u>	6oz / 9oz / BTL
UNSWORTH CHARME DE L'ÎLE	14 / 20.5 / 55	MONTE CREEK ROSÉ	13/19/50
COWICHAN VALLEY, VANCOUVER ISLAND		OKANAGAN VALLEY, B.C	
<u>WHITES</u>		<u>REDS</u>	
BLUE GROUSE <i>ESTATE</i> PINOT GRIS	14/20.5/55	MARICHEL <i>ESTATE</i> SYRAH	13/19/50
COWICHAN VALLEY		OKANAGAN VALLEY	
LEFT FIELD SAUVIGNON BLANC	13/19/ 50	PAUL MAS MALBEC	13/19/50
MARLBOROUGH, N.Z		PAYS D'OC, FRANCE	
ZUCCARDI CHARDONNAY	13/19/ 50	MT. BOUCHERIE CAB MERLOT	13/19/50
MENDOZA VALLEY, ARGENTINA		OKANAGAN VALLEY	
LA PIERRELEE CHABLIS	85	BLUE GROUSE <i>ESTATE</i> PINOT NOIR	65
BURGUNDY, FRANCE		COWICHAN VALLEY	
SELBACH RIESLING	50	LOUIS LATOUR PINOT NOIR	85
MOSEL, GERMANY		BURGUNDY, FRANCE	
JOIE NOBLE BLEND	55	BURROWING OWL MERLOT	65
OKANAGAN VALLEY		OKANAGAN VALLEY	
BURROWING OWL SAUVIGNON BLANC	65	CHÂTEAU PEY LA TOUR SUPÉRIEUR	65
OKANAGAN VALLEY		BORDEAUX, FRANCE	
J. DE VILLEBOIS SANCERRE	95	LES SINARDS CHÂTEAUNEUF-DU-PAPE	95
LOIRE VALLEY, FRANCE		CÔTE D'AZUR, FRANCE	

COCKTAILS

KAMILA ON THE ROCKS ~14 (2oz)

FRESH LIME & RAW SUGAR MUDDLED & SHAKEN WITH *BRAZILIAN* **CACHAÇA**

DELICATE LINENS ~15 (2oz)

DRIFTWOOD'S **PARABOLA GIN, ST. GERMAIN LIQUEUR,** CUCUMBER, LEMON JUICE, SHAKEN

BEARFACE SOUR ~16 (2oz)

BEARFACE **WHISKY,** LEMON JUICE, EGG WHITES, SIMPLE SYRUP, BITTERS, FRESH ORANGE

HARBOUR AIR ~15 (2.25oz)

EQUAL PARTS: *STILLHEAD* **RYE WHISKY, APÉROL, AMARO &** LEMON JUICE, SHAKEN

TOFINO MULE ~15 (2oz)

TOFINO'S **JALEPEÑO VODKA,** COCK N' BULL GINGER BEER, FRESH LIME

COWICHAN BAY COSMO ~15 (2oz)

LOCAL *BLACKBERRY VODKA,* **COINTREAU,** FRESH LIME & ORANGE, SPLASH OF CRANBERRY

SEASIDE NEGRONI ~16 (3oz)

EQUAL PARTS: *SHERINGHAM'S* SEASIDE **GIN, CAMPARI, CINZANO,** FRESH ORANGE

MARGARITA GRANDE ON THE ROCKS ~16 (2oz)

CAZADORES, GRAND MARNIER, FRESH LIME, EGG WHITES, SIMPLE SYRUP, COARSE SALT

WEST COAST PICK ME UP ~16 (2oz)

TOFINO'S **ESPRESSO VODKA, KAHLÚA, BAILEY'S,** FRESH BREWED *ESPRESSO*

NON BOOZY COCKTAILS ~8.75

TEMPERED SPRITZ

BALSAMIC SYRUP, FRESH THYME, SPARKLING WATER, GRAPEFRUIT & LEMON JUICE

LUFT BALLOON

COLD MOUNTAINBERRY TEA, LEMON JUICE, VANILLA SIMPLE SYRUP, EGG WHITES, SHAKEN

HIGH TEST TONIC

2 SHOTS OF FRESH BREWED ESPRESSO OVER CRAFT TONIC ON THE ROCKS, FRESH LEMON